

Conn's Specialty Platters

Small (serves 10-20)
Medium (serves 20-30)
Large (serves 30-40)

Gourmet Cheese Board

Includes French brie, cheddar, smoked Gouda, bleu, baby Swiss and served with gourmet crackers

Sm. ...55.58 Med. ...94.08 Lg. ...120.38

Fresh Fruit Tray

Hawaiian pineapple, fresh strawberries, melons, grapes and seasonal fruits

Sm. ...51.98 Med. ...84.43 Lg. ...116.88

Vegetable Crudités

Variety of fresh garden vegetables served with our house dip

Sm. ...40.43 Med. ...65.18 Lg. ...89.93

Antipasto Platter

Sliced mortadella, cappicola, prosciutto, Genoa salami, provolone, imported olives, cherry peppers, asparagus, artichokes, with petite rolls

Sm ...62.39 Med. ...101.77 Lg. ...141.15

Assorted Petite Sandwiches

An assortment of miniature turkey, ham, corned beef and vegetarian sandwiches

Sm. (30 pc.)...62.39 Med. (50 pc.)...101.77
Lg. (70 pc.)...141.15

Turkey and Vegetarian Pinwheels

Tortillas rolled with smoked turkey, seasoned vegetables and dill cream cheese

Sm. (30 pc.)...44.48 Med. (50 pc.)...72.09
Lg. (70 pc.)...99.59

Tabbouleh

Bulger wheat, cucumber, tomato, parsley, mint and served with pita

Sm. ...32.18 Med. ...53.63 Lg. ...75.08

Sesame Chicken and Pesto Tortellini Skewers

Asian inspired chicken skewer with a sesame, scallion, soy marinade and cheese filled tortellini skewers with pesto sauce

Sm. (45 pc.)...61.18 Med. (65 pc.)...101.77
Lg. (85 pc.)...142.47

Shrimp & Artichokes

Spicy marinated jumbo shrimp with artichoke hearts and red onions

Sm. (30 pc.)...76.00 Med. (50 pc.)...126.00
Lg. (70 pc.)177.00

Whole Smoked Salmon

Beautifully garnished with cucumbers, olives, capers and flat-bread crackers

Serves 50-60.....235.52

Mediterranean Hummus

Choose from classic Garlic or Roasted Red Pepper. Served with pita chips

Sm. ...32.18 Med. ...53.63 Lg. ...75.08

Guacamole and Fire Roasted Salsa

Served with tortilla chips

Sm. ...54.18 Med. ...87.74 Lg. ...108.60

Eggplant Caponata with Garlic Herb Crostini

A blend of eggplant, tomatoes, olives, capers, tomatoes and pine nuts

Sm. ...37.13 Med. ...61.88 Lg. ...86.63

Assorted Desserts

An assortment of fudge brownies, homemade cookies and dessert bars

Sm. (35 pc.)...44.55 Med. (55 pc.)...72.05
Lg. (75 pc.)...99.55

Lavish Hors D'oeuvres

Specialties

Petite Quiche

Assortment of herb cheese, spinach and Lorraine

Rumaki

Your choice of water chestnuts, dates, figs, scallops, shrimp, chicken livers or tenderloin wrapped in Maplewood Smoked Bacon and coated with a brown sugar reduction

Asparagus

Wrapped in prosciutto and goat cheese

Empanadas

Mexican pastry filled with peppers and spices and choice of ground beef, spicy chicken or spinach and queso

Mini Egg Rolls or Thai Spring Rolls

Chicken, shrimp & scallion, or vegetarian, wrapped with vegetables in rice paper

Pepe Imbottitura

Spicy cherry peppers stuffed with prosciutto and provolone

Vegetarian

Spiced Plantains

Fried plantain with pineapple cilantro dipping sauce

Dolma

Grape leaves with mint & dill scented rice

Stuffed Mushroom Caps

Roasted with bleu cheese & walnut or goat cheese & sun-dried tomato stuffing, or artichoke, spinach & cheese

Quesadillas

Mexican tortillas filled with cheese and peppers, served with salsa

Pierogi

(Variety available)

Veggie Samosa

Pastry stuffed with fresh potatoes, green peas and freshly ground Indian spices

Bruschetta

Marinated plum tomatoes, fresh mozzarella, and basil

Antipasto Skewers

Sundried tomato, mozzarella cheese, kalamata olive and artichoke

Zucchini Corn Cakes

Shredded zucchini & sweet corn, served with creamy dill sauce

Spanakopita

A savory blend of spinach, 3 cheeses, Greek seasoning wrapped in phyllo

Meat

Savory Meatballs

Meatballs in a sweet honey mustard BBQ

Pot Stickers

Pork or chicken with vegetables served with a ginger soy sauce

Pork Satay

Grilled tenderloin strips with a hoisin glaze

Sesame Chicken

Asian inspired chicken skewer with a sesame, scallion, soy marinade

Wings of Fire

Hot & spicy chicken wing served with bleu cheese dressing

Mediterranean Lamb Lollipop

With fresh mint glaze

Seafood

Crab or Salmon Cakes
Served with red pepper aioli

Sweet Crab in Cucumber
Light creamy crab salad in a cucumber nest

Grilled Shrimp Skewers
Spicy shrimp marinated in garlic & paprika

Smoked Salmon Wrapped Asparagus
Asparagus wrapped with Nordic lox and dill cream cheese

Fresh Tuna Tartare
Sushi-grade tuna in a light marinade served on a tasting spoon

Teriyaki Skewered Salmon
Salmon glazed with teriyaki and rolled in toasted sesame seeds.

Oysters on the Half Shell
Fresh raw shucked oysters

New Orleans Oysters
Char grilled with herbed garlic butter & Romano Cheese

Hors D'oeuvres Packages

Retro Package
Deviled eggs, pigs in a blanket, choice of rumaki, Mini Beef Wellington

Signature Package
Prosciutto wrapped asparagus, choice of stuffed mushrooms, choice of rumaki, antipasto skewers, gourmet cheese board

Fiesta Package
Fresh guacamole with chips and salsa, Cheese and pepper quesadillas, mini empanadas, and mini chicken tostadas

Additional Fun Ideas

Sliders
Choice of Pulled Pork, Beef Brisket, BBQ Chicken, or Cheeseburger

Mini Hot Dogs
Chicago style with all the fixings

Mini Italian Beef

Mini Reuben Sandwiches

Sweet Potato Croquette

Pigs in a Blanket

Mashed Potato Bar
with all the fixin's

Asian Slaw
topped with Chicken, Duck or Shrimp served in an Asian take out container with chop sticks

Homemade Vegetarian Salads

Apple Waldorf

Granny Smith apples, candied walnuts, celery, currants, creamy dressing

Sunshine Salad

Tomatoes, basil, hearts of palm, yellow squash, extra virgin olive oil dressing

Spring Potato Salad

Fingerling potatoes, green beans, cucumbers, scallions, Champagne Dijon Vinaigrette

Conn's Potato Salad

Red potatoes, celery, pimentos, green peppers, onions, egg, mayo dressing

Sweet Potato Salad

Sweet potatoes, celery, sweet relish, pimentos, green peppers, onions, egg, mayo dressing

Roasted Root Vegetable Salad

Roasted sweet potatoes, rutabaga, turnips, celery, candied nuts, walnut dressing

Orange & Jicama Salad

Strips of jicama, Clementine oranges, cilantro lime vinaigrette, on a bed of lettuce

Asian Peanut Slaw

Napa and red cabbage, bell pepper, scallion, carrot, coconut peanut dressing

Seven-Layer Taco Salad

Lettuce, tomato, scallion, black beans, sour cream, cheese, black olives, topped with crispy tortilla strips and fresh cilantro

Roasted Corn & Two-Bean Salad

Black & garbanzo beans, roasted corn, onion, bell pepper, Southwestern style vinaigrette

Nutty Wild Rice Salad

Wild rice, walnuts, currants, Mandarin orange, scallions, fresh mint and pistachio oil

Smoked Gouda and Spinach Pasta Salad

Rotelli pasta, smoked Gouda, spinach, red peppers, garlic parmesan dressing

Creamy Tuscan Pasta Salad

Orecchitte pasta, asparagus, sun-dried tomatoes, kalamata olives, parmesan cheese, roasted garlic rosemary dressing

Pesto Pasta Salad

Penne pasta, provolone cheese, red and green peppers, onions, pesto dressing

Timbercrest Pasta Salad

Bow tie pasta, artichoke hearts, black olives, mushrooms, broccoli, scallions and sun-dried tomatoes with a lite Italian dressing

Elegant Entrees

Seafood

Grilled Mahi-Mahi

With a creamy bell pepper sauce

Seared Diver Scallop or Shrimp

Marinated in garlic and smoky paprika

Grilled Salmon

Honey soy marinade and char-grilled

Pecan Crusted Salmon

Topped with honey mascarpone mustard

Tilapia

Flakey white fish topped with parsley, garlic and zesty picatta sauce or cherry tomato relish

Meat

Steaks

Pepper-crusting grilled sirloin, New York strip, Marinated Skirt, Flank Steak or Tenderloin filet with Bernaise, Bordelaise or au jus

Beer Braised Short Ribs

Slow simmered in beer, fennel, and tomato

Veal Scallopini

Escallop of Veal in Lemon, Butter and Capers

Pork

Baby Back BBQ Ribs

Slow cooked with our own house spice rub

Seared Bone-In Pork Chop

With white wine Dijon sauce

Apricot Pork Tenderloin

Grilled and served with apricot chutney

Poultry

Mango Chicken

Grilled chicken breast glazed with sweet mango chutney

Chicken Marsala

Sautéed chicken breast with mushrooms in a creamy Marsala wine sauce

Chicken Vesuvio

Roasted chicken, potatoes, carrots, artichokes, onions, herb pan sauce

Chicken Piccata

Seared chicken breast covered in white wine, lemon, and capers

Peking Duck

Roasted duck basted in a honey soy glaze

Vegetarian Options

Eggplant Rollotini

Eggplant stuffed with Roasted Zucchini, Yellow Squash, Sweet Bell Pepper, Onion and Parmesan Cheese.

Portobello Mushroom

Portobello Mushroom in Pomegranate Sauce served over Dill Basmati Rice with Pine-nuts

Vegetable Lasagna

Baked layers of pasta and fresh vegetables topped with our own marinara sauce

Curried Tofu over Rice

Sweet yellow coconut curry sauce, snap peas, bell peppers and jasmine rice

Eggplant Parmesan

Sliced Eggplant with mozzarella and parmesan cheese and marinara sauce

Carving Station

Pecan Crusted Pork Loin served with
apple brandy cream sauce

Flank Steak marinated and grilled and
served with sofrito or chimichurri sauce

Top Round of Beef or Prime Rib
served with au jus and horseradish sauce

Boneless Turkey Breast
with a spicy sage rub

Apple wood slow smoked Beef Brisket
served with a sweet & smoky barbecue sauce

Roast Leg of Lamb a garlic spicy rub &
served with roast garlic & shallot emulsion

Glazed Baked Ham
served with sweet pineapple chutney

Starch & Pasta

Garlic Mashed Potatoes

Artichoke Parmesan Mashed Potatoes

*Quinoa with Chickpeas or Lentils and
Tomatoes*

Herb Roasted Red Potato

Couscous with roasted peppers

Baked Potato with Sour Cream and Chive

Scallop Potatoes Topped with Gruyère

Mashed Sweet Potatoes

Risotto with Parmesan Cheese and Herbs

Seasonal Roasted Root Vegetables

Penne Pesto Pasta

Vegetables

*Green Beans with Caramelized Onions &
Blue Cheese*

Spicy Glazed Carrots

*Teriyaki Snap-Peas, Carrots, and Water
Chestnuts*

Green Beans Almondine

Seasonal Vegetable Medley

Lemon Butter Asparagus (add 1.50)

Squash (Acorn, Butternut or Spaghetti)

Broccoli Sautéed with Garlic

Cauliflower Gratin

Roasted Brussels Sprouts

Beans & Rice

Wild Mushroom Pilaf

Red or Black Beans and Rice

Spanish Rice

Wild Rice Medley with Orzo, Lentils, & Peas

White Bean Cassoulet

Slow Cooked Baked Beans

Pidgeon Peas & Rice

Dinner Salads

Conn's House Salad- spring mix, carrot, cucumber, radish, tomato, alfalfa sprouts, champagne vinaigrette

Caesar Salad- romaine, parmesan, croutons, creamy garlic dressing

Spinach Salad- baby spinach, goat cheese, roasted beets or mango, candied walnuts, raspberry walnut vinaigrette

Asian- Mixed Greens, Carrots, Curried Tofu, Wonton Strips, Peanut-Chili Dressing

Greek- Romaine Lettuce, Feta Cheese, Tomato, Red Onion, Cucumber, Bell pepper, Kalamata Olives, Greek Dressing

Specialty Soups

Chili (Traditional, Vegetarian or White Bean & Chicken)

Chilled Gazpacho

Broccoli and Cheese

Cream of Mushroom

Vegan Pumpkin & Tomato Bisque

Western Corn Chowder

Zesty Tomato Basil

Vegan Pumpkin & Tomato Bisque

Vegetable & Wild Rice

Southern Chicken Noodle

Crab & Shrimp Gumbo (additional charge)

Southwestern Black Bean

Create a Barbecue Package

Choose any combination of the following:

All Beef Hot Dog

Hamburger

Bratwurst

Italian Sausage

Veggie Burger

Turkey Burger

Jamaican Jerk Chicken

BBQ Chicken Quarter

Kabob (Veggie, Chicken or Beef)

Sirloin Steak

Jumbo Hamburger

Strip Steak

St. Louis Ribs

Spicy Shrimp Kabob

Grilled Blackened Salmon

Marinated Skirt Steak or Flank Steak

Baby Back Ribs

Philippine Ribs Adbong

Beef Tenderloin Filet (6 oz)

Miso Glazed Mahi Mahi Beef Tenderloin Filet

(8 oz) Fennel Crusted Tuna with Peach

Compote

Sides

Potato Salad

Vegetable Pasta Salad

Tomato Jubilee

Fruit Salad

Baked Beans

Baked Potato with Sour Cream

Corn on the Cob

Cole Slaw

Pesto Pasta Salad

Macaroni & Cheese

Watermelon

House Salad

Corn Bread

Potato Chips

**Other sides available on page 4 & 6

**On site grilling is available for an additional charge.

Ethnic Buffet

Asian Buffet
Chicago Style Buffet
Greek Buffet
Hawaiian Buffet
Italian Pasta Buffet
Indian Buffet
Kosher Style (Jewish) Buffet
Mexican Fiesta Buffet
Middle Eastern Buffet
New Orleans (Creole/Cajun) Buffet
Polish Buffet
Puerto Rican Buffet
Russian Buffet
Soul Food Buffet

Brunch Buffet

Fruit Continental
Traditional Continental
Omelette Station
Champagne Brunch
Classic Hot Breakfast Buffet
Crepe Station
Pancakes & Waffles
Lox & Bagels
Breakfast Quiche
Egg Strata
Seasonal Fruit Trays
Deluxe Breakfast Pastries

Custom Buffet Packages

(All packages include freshly baked dinner rolls and butter)

Soup or Salad Selections (choose one)

Caesar salad / Conn's House Salad

*Spicy Pumpkin Tomato Bisque / Cream of Mushroom / Cream of Broccoli /
Southwestern Black Bean / Western Corn Chowder / Zesty Tomato Basil / Wild Rice / Southern Chicken
Noodle / Hearty Vegetable*

Side Selections (choose two)

*Green Beans Almondine / Glazed Carrots / Seasonal Vegetable Medley /
Corn on the Cob / Braised Collard Greens / Buttered Cabbage*

*Baked Potato / Roasted Garlic Mashed Potatoes / Herb Roasted Potatoes /
Basmati Dill Rice / Slow Cooked Baked Beans / Jalapeno Corn Bread /
Pasta with Marinara or Pesto Sauce*

Entrees

26.95 per guest

Entrees Choose 1 (Add an additional entrée for 3.85 per guest)

*Roasted Free-Range Chicken with pan jus / Tilapia Picatta / Chicken Piccata /
Grilled Pork Chops with Apricot-chili glaze / Homemade Meatloaf / Shephard's pie*

34.65 per guest

Entrees Choose 1 (Add an additional entrée for 4.45 per guest)

*Marinated skirt or flank steak / Grilled Salmon / Mango Chicken / Chicken Marsala
Pancetta wrapped Cod / Apple Wood Smoked Beef Brisket /
Pecan Crusted Pork Loin served with Apple Brandy Sauce / Corned Beef Brisket*

40.15 per guest

Entrees Choose 1 (Add an additional entrée for 5.28 per guest)

*Leg of Lamb / Beef and Chicken Kabobs / Prime Rib of Beef / Strip Steak /
Grilled Mahi-Mahi with Pineapple Compote / Memphis-style Baby Back Ribs*

ALL PACKAGES MAY INCLUDE A VEGETARIAN OPTION SEE PAGE 5

CUSTOM BUFFET PACKAGES INCLUDE RENTAL OF:

*China Dinner Plates, Dinner Knife & Fork, Guest & Service Linens, Linen Napkins, Water Glasses, Salt &
Pepper Shakers, Baskets, Serving Trays, Chafers/Sternos & Serving Utensils*

**DOES NOT INCLUDE STAFFING, HORS D'OEUVRES, BAR, BARTENDERS, BAR GLASSES, LICENSE FEES,
ADDITIONAL LINENS & RENTALS OR DELIVERY FEES**

***For a plated and served dinner add 8.95 per guest*

***Taxes & fees not included*

Due to market value, prices may vary and are subject to change

*** Add Passed Hors D'oeuvres for 5.95 per guest**
(Choose three)

Stuffed Mushrooms

Roasted with bleu cheese & walnut, goat cheese & sun dried tomato or artichoke spinach & cheese

Savory Meatballs

Served in a sweet & smokey honey mustard BBQ glaze

Bruschetta

Marinated plum tomatoes, fresh mozzarella and basil on croustini

Pierogi

Choice of potato/cheese, sauerkraut or farmers cheese, served with sour cream

Mini Egg Rolls

Served with Sweet and Sour Sauce & Hot Mustard

Mini Veggie and Cheese Quesadillas

Served with Fire Roasted Salsa

Spanakopita

A savory blend of spinach, 3 cheeses, Greek Seasoning wrapped in Phyllo

****Bar Packages – see next page*

Complete Bar & Liquor Service

*All Bar Packages are priced for a minimum of four hours of service & Include
2 California Salmon Creek Wines
Cabernet Sauvignon, Pinot Grigio, or White Zinfandel
Soft Drinks, Non-Alcoholic Beer, ice, mixes & fruit garnish*

Beer & Wine Bar

*3.50 per hour / per guest
Includes provisions of 2 Domestic Beers & 2 Wines
MGD & Miller Lite or Budweiser & Bud Light or Coors & Coors Light
(Goose Island, Imported or Microbrew Beers available at a additional charge)*

Standard Bar

*4.25 per hour / per guest
Fleishman's Vodka, Gin, Whiskey, Brandy, Rum, McCormick Scotch, Pancho Villa Tequila
Includes provisions of 2 Domestic Beers & 2 Wines
MGD & Miller Lite or Budweiser & Bud Light or Coors & Coors Light
(Goose Island, Imported or Microbrew Beers available at an additional charge)*

Full Premium Bar

*5.00 per hour / per guest
Absolut Vodka
Beefeaters Gin
Jack Daniels Kentucky Bourbon & Canadian Club Whiskey
Christian Brothers Brandy
Bacardi Silver Rum
Dewar's White Label Scotch
Jose Cuervo Gold Tequila
Includes provision of 2 Imported, 2 Microbrew Beers & 2 Wines*

*Champagne toast and Conn's signature drinks are available at an additional charge
Sangria, Vodka lemonade or cranberry,
Margarita, Martinis, Mojito, Pina Colada, Mimosa or Bellini*

*All of our bartenders & staff are professionally trained, certified and have completed
the Illinois "Beverage, Alcohol, Sellers and Servers Education Training" B.A.S.S.E.T,
to protect the safety of you and your guests. Bartender fee is additional to package.*

Conn's Catering is fully licensed with the City of Chicago and State of Illinois.

*We carry a \$2 M Liquor Liability & Business Insurance. There is an additional fee for License & Insurance
dependent upon type of package and length of service.
Rental of glassware or quality disposable is available.*

Client References

Weddings

Stephanie & Dave Aksland	P: (773) 972-7301
Jessica & Michael Schindlbeck	P: (773) 733-1640
Michah Fortenberry & Ron Popp	P: (770) 315-9893
Dallas & Neal Fitzpatrick	P: (773) 414-1637

Bar Mitzvahs/Bat Mitzvahs

Rebekah Levin	P: (708) 383-4548
Marla Schwartz	P: (847) 657-6224
Jeanne Cole	P: (773) 935-9410

Holiday/House Parties

Sylvia Robertson	P: (312) 218-1936
Tony Hollenback	P: (773) 989-9400
Dorothy Gregory	P: (773) 338-9054

Chicago Park District

Joan Colon	Garfield Park	P: (312) 746-5250
She She Taylor	South Shore Cultural Center	P: (773) 256-0159

Schools & Universities

Pat Fulton	Northwestern University – Catalysis Center	P: (847) 491-3478
Lee Brauer	University of Chicago – Pritzker	P: (773) 702-1760
Keri Lowder	Ancona School	P: (773) 924-2356 x 226

Corporate & Non-Profit

Valincia Woolridge	Access Community	P: (312) 526-2104
Sue Ellen Long	Bridgeview Bank	P: (773) 334-8622
Kay Vanasco	Leukemia Research Foundation	P: (312) 622-0113
Mark Rector	Association Lloyd's Brokers	P: (312) 407-6214
Ileen Kelly	Good City	P: (773) 473-4790 x 31